

Claims

1. A method for the manufacture of a meat-based food product wherein
 - . whole grown meat is tumbled in a liquid marinade,
 - . the tumbled meat is formed into at least one restructured body comprising several pieces of whole grown meat,
 - . the restructured body is frozen, and
 - . the restructured body, a portioned body obtained by sawing up the restructured body or another portion piece of the restructured body, when frozen or deep-frozen, are gently pressed into a mold in order to assume a form corresponding to that of the mould.
2. The method according to claim 1 to which portions of whole grown meat are fed.
3. The method according to claim 1 or 2 wherein the meat is poultry, pork, beef, veal, mutton, lamb, horse, goat, game or comprises several different meat types.
4. The method according to claim 3 wherein the meat is young chicken meat, hen meat, turkey meat, duck meat or goose meat.
5. The method according to any one of claims 1 to 4 wherein the meat is fillet or inner fillet.
6. The method according to any one of claims 1 to 5 wherein the meat is young chicken breast fillet and/or young chicken inner fillet.

7. The method according to any one of claims 1 to 6 wherein the liquid marinade contains spices and/or salt and/or water and/or an oil-in-water emulsion and/or a water-in-oil emulsion and/or vinegar and/or wine.
8. The method according to any one of claims 1 to 7 wherein the tumbled meat is formed into at least one plate and is frozen.
9. The method according to claim 8 wherein the tumbled meat is formed into at least one slab and is frozen in the plate freezer.
10. The method according to any one of claims 1 to 9 wherein the restructured body is deep-frozen.
11. The method according to any one of claims 1 to 10 wherein the restructured body is sawn up into portion bodies by means of a band saw.
12. The method according to claims 8 to 11 wherein the plate initially is sawn up in parallel with its main directions of extension and then is sawn up vertically to its main directions of extension.
13. The method according to any one of claims 1 to 10 wherein the restructured body is sawn up into portioned slabs.
14. The method according to any one of claims 1 to 13 wherein a moisture-containing, edible mass is applied to one side as a topping and the restructured body and/or the portioned bodies are frozen along with the topping.

15. The method according to claim 14 wherein the mass may comprise vegetables and/or fruits and/or fat and/or sour cream and/or wheat flour and/or panada and/or seasonings.
16. The method according to claim 14 or 15 wherein the ingredients are made available, weighed and chopped.
17. The method according to claims 14 to 16 wherein the eatable mass is placed on the restructured body and/or portioned body in a refrigerated condition.
18. The method according to claim 17 wherein the eatable mass is refrigerated to a temperature ranging between 10 °C and 0 °C.
19. The method according to any one of claims 14 to 18 wherein another eatable mass is placed on the topping as a further topping.
20. The method according to claims 19 wherein the further mass comprises cheese and/or herbs and/or roast bread bits.
21. The method according to any one of claims 14 to 20 wherein the mass and/or further mass is deposited onto passing-through restructured bodies and/or passing-through portioned bodies by means of a filling mechanism.
22. The method according to any one of claims 14 to 21 wherein the restructured bodies and/or portioned bodies with the mass and/or further mass are deep-frozen.

23. The method according to any one of claims 1 to 22 wherein the volume of the restructured body or portioned body is adapted to match the volume of the mould so that the restructured body or portioned body fills the mould cavity, at the earliest, at a point where a die closes the cross-section.
24. A meat-based food product manufactured according to the method of any one of claims 1 to 23.